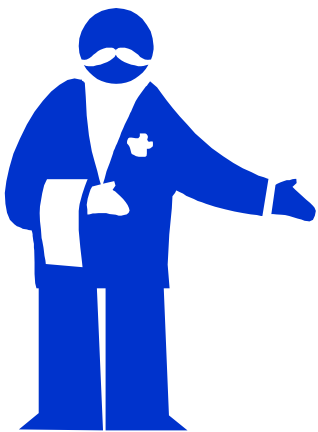


Smokefree Times

A Publication Supporting
Smoke-free Dining

SUMMER 2000

Why Go Smokefree?



Consider the Cost Benefits

- Table turnover is faster.
- Customers do not wait for a smokefree table.
- No more cigarette burns on furniture and carpets — less replacement costs.
- Reservations and seating are simplified.
- Reduces employee absenteeism due to smoke related illnesses.
- Increases employee productivity.
- Fire risk decreases, reducing your insurance premium.

Ask Yourself...

Why Wait?

and lose the opportunity to beat your competitor.

Why Not?

take advantage of an idea that could increase profits.

Why Risk?

your liability and workplace hazard to Environmental Tobacco Smoke.

Consider Your Workers

Of all occupational groups in the nation, food service workers (including wait staff, cooks, bartenders, and counter help) are the least protected from secondhand smoke.

According to a study from the University of California at San Francisco:

- Restaurant workers can inhale the equivalent of smoking 1-2 packs per day from customers smoking.
- Waitresses are four times more likely to die from lung cancer and 2.1/2 times more likely to die from heart disease compared to all other women.

Southwest Washington Health District

**Office on Tobacco
2000 Ft Vancouver Way**

Phone: 360-397-8416

Fax: 360-397-8424

Email: jlanz@swwhd.wa.gov

Myth

"I will lose customers if my restaurant is entirely smoke-free!"

Fact

Smokers don't quit eating in their favorite restaurant when it goes smokefree; they just quit smoking in it. Even 20-30% of smokers **prefer** smokefree dining.

Myth

"I have separate seating for smoking and nonsmoking customers already, so there's no problem."

Fact

Having separate smoking and non-smoking sections does nothing to protect the workers who must serve patrons in the smoking area.

Everyone Deserves Smokefree Air

